

WESTERN RESERVE WINES CLUB NOVEMBER 2023

WINE: Petra Zingari Toscana Rosso 2018

VARIETALS: Super Tuscan Blend ~ Organic

25% Each Varietal: Merlot | Petit Verdot | Sangiovese | Syrah

Viticulture Area: Maremma Tuscany, Italy

Bottle Price: \$14.99 Case Price: \$161.89 plus tax



INTRODUCTION

Zingari was born as an experimental vineyard to test the attitude of its varietals: Syrah, Merlot, Sangiovese and Petit Verdot. Highly concentrated ruby color, which introduces the Mediterranean aromatic notes of this wine. Soft and full-bodied in mouth, it has a fresh flavor with good acidity and a structure with balsamic and mineral notes that make Zingari pleasant and interesting. The wine traces its roots to an ancient water spring that was a stop-over for all those pilgrims and wayfarers who were travelling along the Aurelia Street, hence the name Zingari (Gypsies), and could seek refreshment by resting nearby its crystal clear waters.

REGION

TUSCANY, ITALY



Tuscan cities are beautiful, a day exploring the center of Florence or cycling round the city walls in Lucca is an unforgettable experience.

In addition to being the birthplace of the Renaissance, Tuscany is central Italy's most important wine region—and the country's sixth largest wine-producing region. It offers a diverse selection of internationally recognized wines from both indigenous and international varieties in an array of styles. Stretching from the Tyrrhenian coastline inland toward the Apennine Mountains, Tuscany spans multiple elevations, expositions, soil types, and climatic conditions.

PETRA ZINGARI

“Luck helps, but in Vittorio Moretti's case, so do vision and established vines. The entrepreneur and industrialist purchased Petra estate and its existing vines—located south of Bolgheri near the town of Suvereto—in 1997 along with his daughter Francesca, Petra's winemaker. Moretti, who also owns Franciacorta-based sparkling wine producers Bellavista and Contadi Castaldi, immediately hired Swiss architect Mario Botta, the man behind the San Francisco Museum of Modern Art, to design the Petra winery. Based on models, it will be stunning when it's completed.”

—*Wine Enthusiast*



PRODUCER

Petra Zingari Huge 92+ point scores in three straight vintages, the Zingari Toscana Rosso is an ambitious project created by the father/daughter team of Vittorio and Francesca Moretti. The Moretti's are known for producing Italy's best sparkling wines, but we are constantly drawn back to this charming blend of Sangiovese, Petit Verdot, Syrah, and Merlot. With vineyards in the coastal area of Val di Cornia, the Zingari Toscana Rosso is very floral and alluring. A well of dark cherry, black currant and blackberry fruit makes this red sumptuous and inviting. Fresh earth, thyme and rosemary accents add depth. Wine Spectator #1 value wine back in 2019 (2017 Vintage) and #29 on the Top 100, the 2018 vintage continues the Moretti tradition of charm, balance, and finesse.



Tasting Notes:

James Suckling "A fresh, vivid red with cherries, currants and hints of hazelnuts and chocolate. Medium body. Racy finish. Like the vivid acidity that runs through this. Drink or hold." **92 Points PLUS # 29 of the Top 100 Wines of 2019**

A well of dark cherry, black currant and blackberry fruit makes this red sumptuous and inviting. Fresh earth, thyme and rosemary accents add depth. A mineral element emerges on the long finish. Shows fine balance overall. Merlot, Sangiovese, Petit Verdot and Syrah. Drink now through 2032. 7,000 cases made, 1,500 cases imported. — *BS*

Food Suggestions:

Appetizers: Rich platters of foie gras and older pecorino cheese pair well with high acidity, high tannin, Super Tuscan wines. Bruschetta and mushroom stuffed with Italian herbs also do nicely. **Meat dishes:** Salty meats are the perfect tango partners for high-acid wines. For a truly Tuscan experience, go with braised or grilled beef, veal or pork, or if it's chilly out, consider a hearty stew filled with fresh herbs and lamb. **Seafood dishes:** Most fish dishes are too delicate to dance with the bold, flamboyant flavors of a Super Tuscan wine. However, if you do want to pair up the two, strong garlic and onion flavors can amp up already potent pescatarian dishes like swordfish to make a better match. **Vegetable dishes:** Tomato-based dishes and lots of mushrooms are your go-to for vegetarian meals or sides. Grilled vegetables, saucy pasta dishes, and creamy polenta are all popular choices.

Remember We Taste The Bad Ones So you don't have to! CHEERS!!!

Sources:

<https://winesfromitaly.com/>
<https://pinterest.com>

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